

## CLAIMS

1. A method for optimising the viscosity of edible juices and purees, of the type comprising the steps of:

- sorting (1) the product;
- 5 - triturating (2) the product;
- heating (3) the triturated product;
- refining (4, 5) in one or more stages, obtaining a juice or puree (9), waste (6) and fibres (8), where said refining step could also be combined with the triturating or cutting step,
- 10 characterised in that it comprises at least one of the following steps:
  - - feeding a part of the refined juice or puree to enter the triturating step or to enter the heating step;
  - recirculating a part of the fibres (9) to enter the triturating step;
  - stationing (16) the heated product, before the step of refining it.

15 2. Method as claimed in claim 1, wherein the stationing step (16) has a duration of about 0-30 minutes and occurs in a tank or in a tube.

3. Method as claimed in claim 1, wherein said feeding step occurs by means of spraying or nebulisation.

20 4. Method as claimed in claim 1, wherein said feeding step occurs by recirculating a part (12) of the refined juice or puree.

5. A method as claimed in claim 1, wherein said recirculation of the juice or puree involves 5-25% of the refined juice or puree.

25 6. Method as claimed in claim 1, wherein the recirculation of the fibres involves all or only a part (in this case, an overflow being

provided by means of a valve or pump) of the fibres exiting the refining step.